

MAINE FARMER

AGRICULTURE MECHANIC ARTS GENERAL INTELLIGENCE

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OUR HOME, OUR COUNTRY, AND OUR BROTHER MAN.

NUTRITION IN POTATOES AND CARROTS.

REMARKS ON NUTRITION. According to Boursingault's tables, compiled from the reports of experiments made by chemists and by himself, considering good hay as the standard of comparison, and calling it 100; potatoes, of the growth of 1838, were considered as 819, and carrots as 392. That is—it took 319 lbs. of parts of potatoes, to give as much nourishment as 100 lbs. of parts of hay; and 392 pounds of parts of carrots, to give the same amount of nourishment; by which it would seem that potatoes were a little the most nutritive. As we observed, in a former number, these experiments must be received as experiments and not as "fixed facts." They are based on the assumption that certain ingredients, found in substances, are the true nutritive parts of that substance; and that the amounts thus found determine the nutritive powers thereof. It must be remembered, however, that, taking the whole range of animals, or even, if we confine ourselves to domestic animals, the term nutritive must be relative—for what one kind will eat and fatten upon, another rejects. This is proved by common observation. The reindeer will fatten upon the moss or lichen which grows upon the rocks of the highest mountains, while the ox would starve upon them. The ass loves the thistle, and the sheep eats the brambles and the brambles that the cow passes by without touching. Now, if nutrition depended upon one simple substance or element, it would seem that any one of the above named articles of food would be as good as any other, and as nourishing to one animal as another, especially when the conformation of the digestive organs of similar animals, as far as can be ascertained by dissection, are alike, as in the sheep, ox, and deer. While upon this subject, it may be well to give the views of Liebig and Thompson, who have experimented with a view to ascertain some of the laws by which nature operates in sustaining animals with different kinds of food. We will first, however, remark that physiologists had observed that there were two effects produced by food upon the animal system. One effect may be called nutritive, by which we mean, it repairs the waste of the body, and adds to its growth until it arrives at maturity. The other effect may be called heating, by which the animal warmth or heat of the body is produced. People of common observation have known this by the fact that they could resist the cold much better when their stomachs were full than when empty. Captain Parry, we believe it is, mentions the fact that when he and his crew were in the polar regions, the winds seemed to cut through them, as it were, with much more severity, when they had not sufficient food than when they were full. It has been found, by observation, also, that some kinds of food will heat the body more than others. Davy observes that the Derbyshire miners, in winter, prefer oat cakes to wheaten bread; finding that this kind of nourishment enables them to support their strength and perform their labor better. In summer, they say oat cake heats them too much, and they then consume the finest wheaten bread that they can procure. This proves that no one ingredient of food can be considered as being the supporting or nutritive substance, but that the animal system requires several; and that species of food is on the whole most nourishing, in which the two principles of nutrition, or (if we may use the expression,) body-forming, and heating or body-warming materials are nearly balanced. Liebig says that the substances of which the food of man is composed, may be divided into nitrogenized and non-nitrogenized. The first are capable of conversion into blood, from which all the organs are formed, the latter not. The former may be called the plastic elements of nutrition; the latter the elements of respiration—or, in plain English, as we call them, body-forming and body-warming.

Among the former, Liebig reckons vegetable fibrine, vegetable albumen, vegetable caseine, (cheese matter,) animal flesh, animal blood; among the latter, fat, starch, gum, cane sugar, and other sugars, pectine, passorine, wine, beer, spirits.

Liebig also says that the most recent and exact experiments prove this universal fact to which nothing yet known is opposed, that the nitrogenized constituents of vegetable food have a composition, or are made up of ingredients identical with that of the constituents of the blood, and that no nitrogenized compound, the composition of which differs from that of supporting the vital process in animals. We see, then, as was before remarked, that no one principle ingredient or substance, in food, can be considered as the supporting principle to animals. We also, by looking around, see, that different species of animals have their digestive organs so constructed by their maker, as to extract these several body-forming and body-warming materials from different materials.

Man has a small stomach, and his digestive organs packed in a small compass. Hence he requires concentrated food, or food in which the above substances are contained in small masses. The ox, on the other hand, has a large stomach, or two or three of them, and large voluminous digestive organs, and, of course, requires food in which the above named substances are less concentrated.—

Their organs are also so constructed as to work over the bulky materials till the several principles are thoroughly extracted.

Thompson says that the constituents of the flour, used as human food, are principally albuminous matter, caloric (heat-making) matter, water and salts, so that when we have determined the amount of albuminous matter in the dried condition of the flour, the remainder may be estimated as calorific matter. He gives tables of the percentage of the matters, from which we have compiled the following. It must be mentioned that the water was not removed from the flour, hence some little deduction must be made in regard to the heat-forming principles.

Substance.	Body-forming in a 100 parts.	Body-warming in a 100 parts.
Bean meal,	25.36	74.64
Linseed meal,	23.62	76.38
Scotch oat meal,	15.61	84.39
Canadian flour,	11.62	88.38
Barley,	11.31	88.69
Maize (Indian corn),	10.93	89.07
Hay,	9.71	90.29
Potatoes,	2.23	97.77
Starch (from wheat),	2.18	97.82
Swedish turnips,	1.32	98.68

We do not find that carrots had been experimented upon with a view of affording results for the above tables—nor do we find any chemical experiments in regard to them, other than what we have taken from B's tables at the commencement of this article. Notwithstanding B. puts them down as less nutritive than the potato, we should, nevertheless, from some observations we have made in feeding the two roots to cattle, think that the carrot was most nutritive, or better food for them than potatoes. As we have several times remarked—the chemical researches must not be taken as perfectly conclusive. There are so many other considerations to be taken into account, in regard to the digestion of food by animals, some of which we know, and many of which we do not certainly know, that much allowance is to be made.

For instance, let us look at the tables made out by Thompson, a most accurate chemist, as given above. We there see that Canadian flour, which is the same as our superfine flour, contains, in 100 lbs., more body-forming material than hay, and nearly as much body-warming material, and yet how long would an ox live kept on nothing but superfine flour? And yet, chemically speaking, the flour contains most nutriment; but, practically speaking, in regard to cattle, the hay contains the most, because they will live best and longest on it alone.

We have "upon a long yarn," as a sailor would say, upon this subject. We have done so because, not only our correspondent, but many others have made enquiries in regard to the comparative nutritive properties of different articles of food. It is a subject of vital importance to the farmer. We have shewn that the investigations of chemists in these matters, though giving much light, do not give the whole light—that much remains to be learned.

It others should be excited to research and enquiry on the subject, our object will be attained.

DON'T RAISE WOOL ENOUGH.

The American Farmer contains a letter from Samuel Lawrence, Esq., of Lowell, to H. S. Randall, of Cortland, N. Y., on the subject of wool growing. Mr. Randall enquires of him whether the present home demand is supplied, and what countries we can export wool to? Mr. L. answers that there is not enough annually raised in the country by ten millions of pounds, to meet the demands of the manufacturers. He also says that this country will not export wool regularly for fifteen years, for the reason that the consumption will increase as rapidly as the production. I can point out articles made of wool now imported, which will require thirty millions of pounds, of a medium and fine quality, to support the consumption. After stating that the business of manufacturing wool in the country was never on a better basis, inasmuch as the skill and capital engaged is such as to defy foreign competition, he urges Mr. R. to keep the wool growers steady to the mark. Aye, that's it—steady to the mark—and when they get up to the mark, as it regards number and quality of sheep, off comes the tariff, in comes foreign wool from the "four corners" of the earth, and down goes the price so low that American farmers cannot compete with the foreign influx. Samuel Lawrence and others may say what they please about the mark, and they may fill the boundless prairies of the west, and every hill and mountain in the Union with sheep, and he can import it from the plains of South America and elsewhere, cheaper than it can be raised here, and unless more protection is given, he will do it. If he really wishes the United States to supply the manufacturers with wool, the Custom House door must be shut a little tighter than it is now.

BOOKS FOR THE FARMER. In answer to the query respecting Veterinary Science, and management of Domestic Animals, &c., we would say, Cole's Veterinary is the best work for the farmer hitherto published. R. Allen's Treatise on domestic animals, for a work respecting the different breeds—management, &c., is the best for that branch. The American Herd Book, by L. F. Allen, is also a valuable book. It is confined exclusively to the Durham breed of cattle, but contains information in regard to cattle which every farmer ought to know. These three are cheap, and valuable books, containing a rich fund of information in small compass, and at small price.

If you wish to go more extensively into these subjects, we would recommend the Complete Grazer—for information on cattle, Stewart's Stable Economy—Morrell's American Shepherd—and Youatt's works on Cattle, The Horse, The Hog, The Dog, &c.

(For the Maine Farmer.)
MR. EDITOR—I should like to know the difference between the nutritive qualities of the potato and the carrot, if you should be disposed to give it in your paper.
One question more. What do you consider to be the best veterinarian, or herd book? I want a book which treats upon diseases incident to domestic animals—directions in regard to training animals—and the distinctive points that denote a good animal. And I want the best extant.
A FARMER.
Dismont, June, 1848.

HAYING.
There is probably no labor performed on the farm more irksome and fatiguing than the labor of haying. It is performed in the hottest season of the year, in the open fields, without shade or shelter, and under circumstances which require dispatch and diligence in all its details. Yet there is no work in which the young and ambitious young engages with more willingness, or to which he bends with a stronger zeal or a more buoyant pride, than to the task-work of the scythe. To turn a good swath—to "point in" and "point out" well, is the extent of his agrestic ambition, if we except celebrity; a qualification in a mower which depends much upon physical stamina and practice, and requires the command of vigorous nerves, good tools, and a certain sleight of hand which but very few attain until far advanced in life.

Many a young man has ruined his constitution by too great zeal, and a reluctance to be out done, even by his superiors in years, strength and skill. It was only a short time since that we saw conveyed to the grave yard, the emaciated remains of a young man whose constitution had been destroyed and health irreparably ruined in this way. Thousands have experienced the same fate, and by over exertion have too often made their first haying season their last. Youngsters, when they commence mowing, should begin with calmness and moderation, and strive to attain the character of good mowers, rather than to carry the foremost swath. We have seen many swift mowers, but rarely one who cut his grass well; hurry does not permit of perfection, and it is not unfrequently the case that individuals who "get over" their three, four or five acres a day, are, in reality, worth less to their employers than those that "mow" but one. By neglecting the essential points, and leaving a tall stubble, one may easily lose the price of his wages to his employer, even where the crop is light, and the grass thin.

TIME FOR CUTTING WHEAT. The appearance, or condition, indicating the proper time for cutting wheat, depends on the variety. Thus, when the grain of red wheat can be squeezed between the thumb and finger, without any moisture being forced from it, cutting may be safely commenced; for it is never better than when harvested in this state, and if cut later, the wheat is seldom so good in quality; besides serious losses are sometimes sustained, in consequence of high winds when it is allowed to arrive at a ripe state. The white varieties should stand somewhat longer than the red before they are cut.

With respect to the color of the straw, as a sign of maturity, experience has shewn, that, if in a healthy state, the ear generally ripens before the straw; the yellowness of the chaff and upper parts of the straw indicate that the crop is fit to cut; and this uniform yellow color of the straw, shows that the crop has arrived at maturity, and, if suffered to stand in the field, the kernels are liable to be shaken out by the wind.

[American Agriculturist.]

CULTIVATION OF TREES. Few persons have any correct idea of the rapidity of the growth of well cultivated trees, and many are deterred from planting them, by the consideration, selfish at the best, that they shall not live to reap the fruit of their labors. Such persons may derive encouragement from the statement of a few facts. In the Spring of 1836, I set out in front of my office at Chester, two elm trees. They were then so small that I could easily carry either of them with the full top, upon my shoulder, and were, perhaps, two or three inches in diameter. I measured them carefully in the fall of 1847, and found them of equal size, and each measured forty-five inches in circumference. They stand about eighteen feet apart, and some twelve feet from the building, for which they form a perfect protection from the summer's sun, their branches being already interlaced. The elm is in that neighborhood or more rapid growth than the rock maple, or indeed more than any other forest tree. An apple orchard may be brought to commence bearing in four years from transplanting from the nursery, which should be the second or third year from the time of budding. By the eighth or tenth year, your orchard, well managed, will pay you annually for all your trouble and expense in planting it, and will continue productive, as long as you have any right to expect to live.

Peach trees usually bear the third year from the stone, and the second from the bud. [Hill's Monthly Visitor.]
A CURIOUS FACT IN BUTTER MAKING. According to Professor Johnston, the time and frequency of milking have a great influence on the amount of butter yielded by milk. If a cow be milked only once a day, he says, the milk will yield a seventh part more butter than an equal quantity of that which is obtained by two milkings in the day. When the milk is drawn three times a day, it is more abundant, but still less rich. It has also been remarked, that the morning's milk is of better quality than that obtained in the evening. [American Agriculturist.]

CAUSE OF THE GAPS IN CHICKENS. The cause of this disease is stated to be the use of filthy, sour diet, and drinking from dirty puddles, infected with putrid decaying substances. The symptoms are gaping, coughing, and sneezing, dullness and inactivity, ruffled feathers, and loss of appetite.

THE COW-HERD DISEASES AND MANAGEMENT.—No. 1.

Every domestic animal, like the cow, is to be regarded as by no means living in a state of nature. Like her mistress, she partakes of civilized life, and, of course, is subject to similar infirmities with the human race. The period she is with young, with her, is a state of indisposition, and every manager of cattle should bear this in mind, and treat her, during this time, with every attention and care. Her actual diseases are not, indeed, numerous, but they are frequently very severe, always having a tendency to premature birth in her offspring, and sometimes causing death to herself. Therefore, every precaution should be employed to prevent accidents of this kind, and the utmost attention paid to her diet, exercise, and in affording her wholesome air.

The diet of the cow, during the early stages of pregnancy, may not vary from the ordinary course; but at the end of three months, a portion of her food should be of a mild, emollient, and relaxing nature, such as potatoes, turnips, cabbages, the leaves and stalks of green corn, or any other vegetables which have a similar effect. The great point to be aimed at, is to keep her bowels regularly open, which, if not effected by her food, may be done by occasionally giving her the following dose:

Epsom salts, 3 of a lb.; salt petre (nitre), 11 oz.; cream tartar, 2 oz.; anise seed, 2 oz.; coriander seed, 2 oz.; fenugreek, 1 oz.

This medicine should be well mixed together and given to the cow in two quarts of whey, or water gruel, with a pint of ale or beer, and half a pint of molasses. Should not this open the bowels sufficiently, in 24 hours, it may be repeated. In the course of the operation, she may be supplied every few hours with drafts of warm water, or thin gruel. Should the cow be in a fat, or high condition, and show symptoms of fever, it will be proper to bleed her before the medicine is given, but if she be low in flesh, and impoverished in blood, bleeding should be dispensed with.

Air and exercise are absolutely necessary to the cow, as well as to other animals, and indeed, they are of such importance to her, that she cannot continue long, in a perfect state of health, without fully enjoying them. They wonderfully assist nature in its operations, by promoting the necessary secretions and evacuations, which are always useful to the preservation of health. Precaution should be observed, however, with cows highly fed, if they are suffered to remain in the open air, exposed to raw, chilly winds, or if they are allowed to drink as much cold water as their inclinations sometimes crave, their whole system will often immediately be chilled, from which cause a violent colic is liable to ensue.

The most predominant symptoms of the latter complaint, are, a violent shivering or shaking of the extremities; the hair stands erect; and a sudden loss, or deficiency, of milk takes place, with want of appetite, followed by a purging, which soon stops. Shortly after, the animal generally becomes very restless; her ears, horns, and extremities are cold; her pulse feeble; and she will appear low and languid, having but little inclination to move or stir; but as the disease advances, if not checked, her pulse will beat quick and strong; her body will become hot; her mouth frothy and clammy, attended with thirst; and a heaving, or quick motion, will be perceived in her flanks. If her lungs are affected, a cough is often the consequence.

In the early stage of the colic, if the cow be in good condition, from one to two quarts of blood may be taken from her; but if she is low, and lean in flesh, from a pint to a quart will be sufficient. Should the disease be far advanced, attended by a strong quick pulse, double the quantity of blood may be taken. After bleeding the cow, give a dose of the following medicine (milk warm), mixed in two quarts of water gruel, to which has been added half a pint of molasses and a pint of warm beer, or ale:—

Epsom salts, 1 of a lb.; salt petre (nitre), 1 oz.; cream tartar, 1 oz.; salt of tartar, 1 oz.; powdered ginger, 4 oz.

This medicine acts as a gentle stimulus, and causes the bowels to relax, which is highly necessary, in order to prevent costiveness and fever; or if fever has already taken place, it will be the means of stopping its progress. The diet of the cow should consist of very thin, warm water gruel, and a mash made of malt and bran. In six or eight hours after taking the last named dose, the following powders may be given, twice a day, mixed in a quart of water gruel and a pint of ale, until the disease is removed:—

Saltpetre, 3 drachms; salt of tartar, 1 oz.; powdered valerian, 1 oz.; anise seed, 1 oz.; powdered liquorice, 1 oz.; powdered juniper berries, 1 oz.; powdered turmeric, 1 oz.; mustard seed, 1 oz.; powdered camphor, 11 drachms. [American Agriculturist.]

POISONOUS PROPERTY OF BRINE. It is not to be wondered at that your pigs should be suffering, if, as you state, "a portion of brine got mixed with their wash," and they partook of the same. We have the authority of the late celebrated veterinarian, Mr. Youatt, for stating that "the brine in which pork or bacon has been pickled is poisonous to pigs;" and that "several cases are on record in which these animals have died in consequence of a small quantity of brine having been mingled with the wash, under the mistaken impression that it would answer the same purpose and be equally as beneficial as the admixture of a small quantity of salt." [Albany Cultivator.]

GAPS IN CHICKENS. A writer in the Ohio Cultivator, recommends the following remedy for this disease in chickens: "Steep lobelia and red pepper in hot (not boiling) water, and mix the food with this liquor as strong as they will eat it, until the chickens 'gape.' For certain." It is both a preventive and a remedy. We tried it to see if it would kill some hopeless chickens, but they would live in spite of it, and now we have no trouble with this disease.

THE BEE CULTURE.

The honey bee has ever been the subject of deep and unintermitting interest to the naturalist and the political economist. Its instincts and its habits well deserve the attention of the philosopher; and as much as they have for ages been subjected to the most careful investigation, in some important particulars not a little of them is still unknown. However, the object of the writer is not to investigate their physiology, but to call the attention of the community more generally, and particularly agriculturists, to the importance of the bee culture as a source of pecuniary profit.

It is not pretended that every location is equally favorable to the best results of this culture; nevertheless, it is confidently assumed as a fact, that comparatively few locations are so unfavorable as to render them wholly unfit for it. Even in cities, and certainly in villages, bees might be kept to advantage; destitute as they are of the elements mainly desired by these ingenious producers, for it is familiar to all acquainted with them that they habitually go miles—it is said ten miles—in search of honey; so that if kept in a flower garden of Newark, they may daily, with the regularity of the mail, in good weather, visit the valleys of the Hackensack and Passaic in all their principal windings, and the eastern sun-warm declivities of the mountains that, like a crescent, encompass the richly cultivated and delightfully situated farms of the vicinity. What a range for these little industrious creatures! What lessons of wisdom might be learnt from them! While the slothful spend their morning hours idly and the subsequent ones in complaining of their poverty, and begging from door to door, these most useful members of animated creation, are constantly and successively returning to their habitations, laden with the richest treasures of nature; to become, in due time, one of the luxuries of the well-provided table!

There is this peculiarity of bees, which renders them a source of profit. They feed themselves from the first moment of existence, requiring no infantile nursings, no druggs, no slops, no warm baths, nor cold water houses, except the globular dew-drops of the morning! We require ourselves an expensive nursing and tutelage for twenty-one years before capable of self-direction and support; and not a few much longer! Besides, do our swine feed themselves? Probably they eat more than they are worth! Do our calves become immediately calves, or do they feed themselves? By no means! The process is a long one; and unless a judicious economy is maintained, their profit, after paying charges, is quite problematical! Or, do our poultry feed themselves? Far from it! They must be well fed; and even then, we shall rarely find them a kind of necessary evil, than a source of gain. Indeed, what is there besides the honey bee that maintains itself? I know of none.

Moreover, the first outlay for them is a mere trifle. Twenty-five dollars, the cost of a common cow, would put in place a good bee establishment. An ingenious bee culturist has calculated that ordinarily the natural increase and profit of such an establishment, in ten years, would amount to fifty thousand dollars! At first thought it might be called moonshine; but his illustration is simple, and in theory conclusive. No one who looks into his essay can discover fallacy in the premises or the conclusions. He calculates that each of the four swarms with which the business is begun sends out a swarm annually; and that each subsequent swarm added to the stock, will do the same, at least; so that in the second year there will be eight; the third year, sixteen; the fourth year, thirty-two; and so on, till, at the end of ten years, there will be nine thousand! which at three dollars each will be worth \$27,000. He also estimates that a swarm will annually furnish at least \$5 worth of honey; making in ten years, from the whole establishment, \$45,000 worth of honey; which, added together, will make \$72,000. The cost of the hives might be about \$10,000; and \$12,000 is allowed for the labor and care of them—thus leaving \$50,000 for the net profit. This is simply an abstract of his calculation, not including fractions.

True, this is a paper calculation; but the writer of this article has an acquaintance who was unfortunate in business some years ago, and, of course, having little or no means for capital, he commenced the bee culture, which not only supports his family, but has apparently made him thrifty, and independent in his circumstances. Another person might not be as successful; but no reason exists for a difference. Contingencies may arise in all kinds of business.

[Newark Daily Advertiser.]

AGRICULTURAL PRODUCTS.

The following table exhibits the amount and value of the agricultural products grown in the United States, in the year 1847, as given in the Annual Report of the Commissioner of Patents, for that year:

ARTICLES.	BUSHELS.	VALUE.
Wheat,	114,345,500	\$137,094,600
Indian Corn,	539,350,000	215,740,000
Barley,	5,649,950	4,519,960
Rye,	29,222,500	19,994,625
Oats,	167,867,000	41,966,750
Buckwheat,	11,673,000	5,336,500
Potatoes,	100,950,000	20,190,000
Beans,	25,000,000	25,000,000
Peas,	25,000,000	30,000,000
TONS.		
Hay,	13,319,900	106,559,200
Hemp and Flax,	116,207	17,431,050
POUNDS.		
Tobacco,	230,164,000	11,008,300
Cotton,	1,041,500,000	72,905,000
Rice,	103,040,500	5,091,315
Sugar,	324,840,500	19,486,430
Silk Cocoons,	404,000	808,000
Hops,	1,510,972	151,097
Beeswax,	22,305,500	168,636
Honey,	2,200,000	9,200,500
GALLONS.		
Wine,	15,000,000	3,250,000
Molasses,	152,175	152,175

THE FARMERS, HO!

BY WALTER FARMER.

The Farmers, Ho! The Farmers, the most that I admire, To them I dedicate my song, to them I tune my lyre; And to that noble class of men my rustic lay I give; For if there were no Farmers, how could the people live? They still are sowers of their bread, for when their crops are worst, They will not part with all their store, but help themselves the first; And when a hungry brother comes they won't refuse to give— Oh! if there were no Farmers, how could the people live! The brain to wealth that feel no want and dress to fashion's taste, May look upon the Farmers as of another caste; Or view each hardly subsistent face with looks akin to scorn; But if there were no Farmers, they'd better be unborn. Then health be to the Farmers, who till our fertile soil, Who labor 'neath the Summer's sun, and through the Winter's toil; Long may the fruitful earth to them her choicest treasures give, For if there were no Farmers, how could the people live! [Philadelphia Sat. Post.]

RENOVATION OF OLD TREES.

MESSES. EDITORS.—Among the many valuable improvements which are progressing with railroad speed, at the present time, the cultivation of improved varieties of fruit is beginning to be felt as a matter of growing importance. The change which has taken place in public feeling, in regard to this subject, is truly wonderful and agreeable. Let us look at the contrast which a few years furnish in this particular. Formerly, apple orchards were scattered abundantly over the country, but what were their products? They yielded just such fruit as nature inclined them to yield. Not one tree in fifty, probably, produced anything agreeable to the taste, while the stomach rose in utter rebellion, against their unsavory and sickening qualities. Consequently, public opinion in those days very nearly coincided with that of a certain swave, who said, "what fools Adam and Eve were to eat the apple from the forbidden tree! For her part she would much rather have it made into cider." Our apples, unpalatable to man, and almost obnoxious to beasts, were made into cider. Every cellar was furnished with overflowsing with the article, and what could not be stored at home, was taken to the distillery, and manufactured into brandy, a portion of which was returned and placed by the side of the cider casks for the future use of the farmer.

The temperance reform came, and a new and more cheerful feature was given to this state of things. Distilleries were seen going to ruin, because farmers would not furnish them with the raw material for the manufacture of blue ruin; and even distillers, many of them men of conscious integrity, saw the wrongfulness of manufacturing an article of such fatal consequences to the human race, were glad to close the fountain that poured out streams of liquid fire and death.

A serious difficulty arose, however, at this point of the passing state of things. The fruit was, for the most part, of an inferior quality; its value for stock had not been learned, and therefore could not be appreciated, and consequently, what trees existed, beyond the necessary number to furnish fruit for family use, were, in too many instances, deemed fit only for the wasting fire. Consequently, it was not unusual to see whole orchards nearly destroyed, root and branch, to give the land to what was then considered more valuable purposes.

Here our farmers committed an almost excusable error. Had they waited only a year or two, until the value of apples, both for stock and market, was fully determined, and then grafted these trees which were prematurely doomed to destruction, with choice varieties of fruit, they would not only have added an increased value to their estates by adopting a new means of increasing their "annual revenue," but have conferred a benefit upon others who would have become partakers of the luxury their fields afforded, almost too great to be appreciated.

The value of apples for domestic animals is being more and more appreciated. Horses, horned cattle, swine and geese, are all ready to test their excellence, as articles of food; and man finds in them a healthful and agreeable luxury. Their value increases with their excellence and keeping qualities. Of course, the very best varieties are the best to raise for every purpose.

It has become a prevailing opinion, with some, that their orchards are too old ever to experience any renovating influence, consequently, they are not worth grafting, and the only way for them is to put out new trees and let the old ones pass away.

It is certainly a very good policy to set new orchards, and every farmer who has none but old trees, "the early settlers," should be made to think with all diligence. But do not despair or neglect the old trees. If they have become scrubby in the top, prune with all care. If the bark has become rough and dry with age, scrape it, and if in doing this you reach the live bark, no harm will result. If your orchard has long been in grass, and your convenience will permit, plow and manure, and raise one, two, or three crops of potatoes or corn. If it is not convenient to plow, make a compost of chip manure and common earth, and put a load of this under each tree. Or, if you saw your wood or burn your chips, use the earth alone, and a good effect will result from it. Apply it as often as you can; if every year, the result will be better. In proof of the utility of doing this, we furnish the following facts:

In the autumn of 1837, in opening an excavation in search of iron ore, the laborers dug up the earth taken from the pit on a splendid land on which stood several apple trees. We saw them doing it, and looked upon those trees as killed, an anticipation which gave us but little uneasiness, as they had for several years been unproductive, or, if they have borne at all, the fruit was so small and knotty that it was deemed of little value. The carting and dumping process

was continued until the earth (earth of no great vegetating power, as all must know who are conversant with the earths and cobbles of an iron mine,) was raised about twelve inches. Contrary to our wise calculations that those trees would die, in the spring of '38 they put forth a rich and beautiful foliage, and although not remarkable for their fruit, they gave a fine growth of wood that season. In '39 the trees were simply laden with fine, fair fruit, increased in size, and improved in quality, from the slight, insignificant productions of former years. These trees have continued annual bearers until the present time.

From this casual experiment, we took a hint, and have already resuscitated several old apparently worthless trees by the method we have prescribed. In '47, particularly, we experimented upon a tree which formerly produced a delicious, sweet, early apple, and, although we applied but one load of chip manure and common earth, mixed in about equal parts at the time of application, which was before the tree blossomed, the effect was surprising. The tree threw out many new shoots, and produced more apples than it had done for many successive years.

The rationale of scraping the old bark lies in this. It becomes dry and compact on the surface, and thereby hinders the expansion of internal parts, so that the sap circulates sluggishly, and hence the vital energy of the tree is checked so as to render it nearly worthless, if its destruction is not complete. This old bark may all be taken off with perfect safety to the inner layer, but in doing this, the greatest care should be used not to penetrate that in the least. After scraping the bark, wash the tree as you would a young tree, with ley, and in a few days you will see the bark assuming a youthful, vigorous appearance. If the wash be repeated often, no injury will result. It cleanses the bark from impurities, keeps the pores open and free, and effectually destroys all insects that seek shelter there.

Thus much for renovating old trees,—a thing to be desired until new ones can be raised in sufficient quantities to supply the increasing demands for fruit. But no farmer should place reliance upon them for a long period. Age will sweep them away at last, after all efforts to stay its progress. The next generation will need new and larger orchards. Every farmer, therefore, should set himself about raising a new orchard forthwith. We say raising, for in what way can a farmer get a hundred apple trees easier than to sow the seed, tend them and graft them himself? The labor of this is trifling, and if he does it, he will be pretty sure to know what his trees are, whether they are grafted on whole roots or only pieces of roots, and can consequently determine much better whether his trees will be trees. He may also know with more certainty than can always be possessed, what the varieties of his trees are. This he may undoubtedly know in purchases from most of our nurseries, but mistakes sometimes occur in this as in other business, for more than once it has been our misfortune to purchase a tree bearing high recommendations, and doubtless valuable somewhere, which to us was utterly worthless. Soil or climate may have made a difference, but had we taken scions from some known valuable variety in our own neighborhood, our disappointment would have been remedied, our money saved, and our lost labor turned to good account.

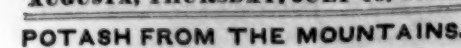
Wm. Bacon.

Elmwood, April, 1848. [Albany Cult.]

TREATMENT OF HORSE MANURE. Fresh horse dung, when dried, contains about 3-4 per cent. of ammonia and other fertilizing salts; but when allowed to ferment, as it usually does in practice, it contains only about 1 per cent. of fertilizing salts, and loses besides, nearly 9-10ths of its weight. This gives some idea of the waste which generally attends the practice of neglecting this kind of manure on the farm. In order to prevent this waste, it is only necessary to throw the dung into a heap, under cover, and sprinkle a few handfuls of charcoal dust or plaster of Paris among it every few days, or if it becomes heated, to mix with it a few quarts of common salt. [American Agriculturist.]

HOW TO MAKE GINGER STEEP. Soak, for twenty-four hours, in warm water, one pound of West India ginger root; rub it well, and boil it in one gallon of water till reduced to three quarts; strain it through a cloth, and to every pint of water put one pound of loaf sugar, and boil it to a good syrup, skimming it well. When cold, bottle it for use, and it will keep in a cool place, for any reasonable length of time; and a small quantity, mixed in a tumbler of fresh water, makes one of the most refreshing and healthful beverages that can be drunk during hot weather. It also has the double advantage of being easily made, and fit for immediate use. Another method, even less troublesome, is, to make a rich syrup of water and loaf sugar, and when cold enough to bottle, add to every pint of the syrup, two tea-spoonsful of the best tincture of ginger, which can be purchased at an apothecary's. [Am. Agriculturist.]

FRENCH VEGETABLE SOUP. Take a leg of lamb, of moderate size, and four quarts of water. Of potatoes, carrots, cabbage, onions, turnips, and turnips, take a tea-spoon full of each, chopped fine. Salt and black pepper to your taste. Wash the lamb, and put it into the four quarts of cold water. When the scum rises, take it off carefully with a skimmer. After having pared and chopped the vegetables, put them into the soup. Carrots require the most boiling, and should be put in first; onions require the least boiling, and are to be put in last. This soup requires about three hours to boil.



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MAN.
We have a curious and inquisitive friend

and who delights to put pithy questions to his

but it will take more time and labor than of
life-time to finish it, and tell *all* about them.

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n New York, is worked by steam, and 3000 feet of fresh air is thrown in per minute. By

for attempting to pass a counterfeit five on the Danvers Bank. Two counterfeit bills were found in his possession. [Boston Bee.

revalled since the first day of last April, disappeared on the night preceding the Fourth,

sisted of addresses, interspersed with singing
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On motion of Mr. Tripp, the Senate adjourned.

is a splendidly furnished vessel, of large dimensions, and will no doubt be a great favorite with the travelling public.

bring in a bill, which was read the first and second times by unanimous consent, in favor of authorizing

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